
The Charlotte Hotel Restaurant

Onancock, Virginia

Virginia Green Lodging is the Virginia Department of Environmental Quality's (DEQ) initiative to promote pollution prevention (P2) practices in the tourism and hospitality industry. *Green Lodging* encourages hotels, resorts, and other hospitality operations to be aware of their impact on the environment and to take steps to reduce these impacts. *Green Lodging* is a non-regulatory program, and participation is completely voluntary and free of charge.

The Charlotte Hotel Restaurant

The Charlotte Hotel and Restaurant is located on Virginia's Eastern Shore. The Hotel features eight guest rooms, an art gallery, and an award winning restaurant. The owners take great pride in supporting local watermen, farmers, and area businesses. The Charlotte Hotel is committed to environmental excellence and works to minimize environmental impacts whenever possible.



Green Activities. When visiting The Charlotte Hotel Restaurant, you can expect the following practices:

CORE ACTIVITIES for Green Restaurants

☒ **Recycling and Waste Reduction.** Green Facilities must provide recycling. Recycling should be highly visible and made available to guests with clear signage. A general commitment to reducing total amount of waste should be made.

- Recycle: Glass, Plastic, Office Paper, Toner Cartridges, Cardboard, Packing Supplies, Fluorescent Lamps, Batteries, Electronics Equipment
- Implement effective food inventory system to minimize waste
- Purchase locally grown, organic, or sustainable-grown produce and other foods
- Use two-sided copying and printing
- Use electronic correspondence and forms
- Use "green" cleaners that are dispensed in bulk
- Purchase durable equipment and furniture
- Purchase "low-VOC" carpets and fabrics
- Use reused building materials or those from sustainable sources
- Use latex paint
- Use preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Effective inventory system and labeling of last-in/first-out
- Use least toxic materials

☒ **Styrofoam/Disposables Minimization.** Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs. This restaurant pledges that they:

- Use disposable containers made from bio-based materials and that are compostable and/or recyclable

☒ **Grease Recycling.** The facility must collect and recycle grease or use a grease filtering company to greatly reduce grease waste (and cost). This restaurant pledges that they:

☒ **Water Conservation.** The facility must have a plan for conserving water that should consider plumbing modifications and landscaping.

- Track overall water usage and wastewater
- Preventative maintenance of drips and leaks
- Water flow metering to discover leaks and areas of high use
- High efficiency dishwashers
- Use dry clean up methods over water-based methods
- Low flow toilets and restrictors on faucets and showerheads
- Effective landscape management plan
- Use rain barrels

☒ **Energy Conservation.** The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives.

- Track overall energy bills
- Use high efficiency compact fluorescent light bulbs in rooms and spotlights
- Use ceiling fans
- Use natural lighting
- Purchase EnergyStar computers and appliances
- Use directional lighting in parking lots and walkways

For more information on **The Charlotte Hotel Restaurant**, see www.thecharlottehotel.com or contact Gary Cochran at info@thecharlottehotel.com.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/.



Virginia Green Lodging program is a supporting partner of **Virginia Green**, the Commonwealth's campaign to encourage environmentally-friendly practices in all aspects of Virginia's tourism industry. Virginia Green is supported through a partnership between the Virginia Department of Environmental Quality, the Virginia Hospitality & Travel Association, and the Virginia Tourism Corporation.

